

Menu

3 dishes from our **TOP 10**
plus dessert or coffee of your choice - 54,50
individual dishes - 18,00

TOP 10

Gado Gado 3.0 
Veggies | telur asin | kentjoer | peanut crémeux.

Beat it 
vegetable terrine | sweet potato | beets |
parsley root | aceto.

Pumpkin power 
pumpkin | pita | za'atar | loomi | red onion

The sun rises in the East
kingfish | okonomiyaki | bonito flakes | wakame | soy

Orange above all
canard à l'orange | smoked duck breast | blood orange |
duck liver | baby carrot | pistachio

Tempo doeloe 
sajoer lodeh | bami goreng | cassava | lychee | kaffir lime.

Lovely green
turbot | truffle | endive | hazelnut | winter purslane

Land & sea
langoustine | pork belly | black garlic |
Buddha's hand | vadouvan

The Godfather
braised veal cheek | tortellini | gremolata | choron foam

Una paloma blanca
pigeon | chicory | garam masala | "hete bliksem"
(Dutch apple-potato mash)

Granny Vera's stew
Indonesian beef stew | lontong rice | coconut
sereh sauce | sweet & sour.
 Granny Vera has a great recipe for a vegan rendang
made with oxheart cabbage and a refreshing
ginger sherbet.

Dietary wishes or allergies?
Our staff will be happy to advise.

À la carte

A great start: Bistoria bread with
regularly changing butter & olive oil - 5,50

CLASSIC & TRENDS

To be ... safe or innovative

Classic oysters
red wine vinegar | shallot | lemon.
Zeeland creuses _____ 4,00 each | per ½ dozen: 23,00
Irish Mór oyster _____ 5,50 each | per ½ dozen: 32,00

Rendang oysters
vinaigrette | red curry prawn crackers | kumquat.
Zeeland creuses _____ 5,00 each | per ½ dozen: 29,00
Irish Mór oyster _____ 6,50 each | per ½ dozen: 38,00

Classy & Tasty
Caviar (10 gr.) | English muffin |
crème fraîche | chives. _____ 29,50

Wagyu Skewers (60 gram)
Crunchy garlic | scallion | miso cream. _____ 29,50

Duck liver
Apple tarte tatin | Calvados sauce. _____ 28,50

Chef's choice
Crispy sweetbreads | Boemboe Bali |
salted peanut ice cream | serundeng. _____ 28,50

XL-DISHES

just a bit bigger...

Dover sole baked in butter
Lettuce | caper apple | fennel | remoulade sauce. ____ 48,50

Lobster Thermidor
Lobster risotto | sea vegetables | bisque de homard.
½ lobster _____ 34,50
Whole Lobster _____ 59,50

Escoffier's classic
Tournedos Rossini | duck liver | truffle | brioche |
smashed Eigenheimer potatoes with duckfat. _____ 49,50

Tomahawk steak
Béarnaise | marrow butter | pommes Dauphine. ____ 78,50
(per 2 persons) - 20 minutes preparation time

Ravioli 
Ravioli | mushrooms | 63°C egg yolk |
truffle | arugula. _____ 27,50

OUR SIDE DISHES

complete the party

Homemade funky & chunky fries. _____ 6,50
Our funky & chunky fries with a topping of
truffle cream | Parmesan cheese | mustard seeds. ____ 7,50
Veggies of the season: celeriac gratin | aged Utrecht
cheese | woodland mushrooms | walnuts _____ 7,50